

RED, WINE & BREW

STARTERS

CHARCUTERIE BOARD

Cheese and meats from around the world, variety of house made spreads and accents, Artisanal bread - 22

BAVARIAN PRETZELS

Whiskey caramel cream cheese, Columbus IPA beer cheese (V) - 15

CONFIT CHICKEN WINGS

48-hour cured, slow cooked, fried to order and tossed in choice of sauce

6 bone-in wings - 13 6 boneless wings - 9

12 bone-in wings - 18 12 boneless wings - 14

Sauces: Sriracha buffalo, Brew-B-Que, herb & parmesan garlic butter, Cajun, green chimichuri, Frank's Red Hot ranch (dry rub)

WOOD FIRED MEATBALLS

Beef, pork, and veal homemade meatballs, slow roasted pomodoro sauce, bruleed burrata cheese, herbs, crusty bread - 14

BAJA FISH TACOS

Three tacos with crispy Lake Erie walleye, shredded lettuce, fresh pico de gallo, cilantro lime crema - 15

CALAMARI

Flash fried calamari with pickled peppers, served with pomodoro sauce and roasted garlic aioli - 15

GENERAL TSO'S CAULIFLOWER

Tempura fried cauliflower, sweet and spicy sauce, scallion, pickled carrot, peanuts, toasted sesame (V) - 12 *Gluten free available*

OIL PLATE

Extra virgin olive oil, aged balsamic, fresh herbs, parmesan, cracked black pepper, Artisanal bread (V) - 9

SALADS

SIMPLE HOUSE

Artisanal lettuce, heirloom cherry tomato, cucumber, red onion, honey balsamic dressing (VG, GF) - 10 *Side salad - 6*

Enjoy with a glass of Bernardus Pinot Noir

CLASSIC CAESAR

Romaine, croutons, parmesan, Caesar dressing (V) - 11 *Side salad - 7*

Enjoy with a glass of Chehalem Chardonnay

CHOPPED

Chopped iceberg and romaine, tomato, cucumber, chickpeas, banana peppers, mozzarella, creamy herb red wine vinaigrette (V, GF) - 12

Enjoy with a glass of Filadonna Pinot Grigio

Add protein: 6oz sirloin (\$15), 6oz chicken breast (\$9), 8oz salmon (\$14), 6pc shrimp (\$10)

SANDWICHES

served with your choice of fries

PRIME SMASHBURGER

Two 4oz hand-smashed patties, American cheese, shredded iceberg, house pickles, RWB burger sauce, served on a brioche bun - 16

SMOKEHOUSE BURGER

8oz Angus Reserve beef patty, smoked gouda, bacon, caramelized onion, whiskey glaze, served on a brioche bun - 17

FRIED CHICKEN CLUB

Buttermilk fried chicken, white cheddar, bacon, lettuce, tomato, garlic herb aioli served on a brioche bun - 17

Can sub for grilled chicken

STEAK PHILLY

Shaved ribeye, provolone, caramelized onion, banana pepper, wild mushrooms, creamy horseradish, served on a French hoagie roll - 18

BUFFALO CHICKEN WRAP

Grilled or crispy chicken, chopped romaine, tomato, shredded cheddar, house buffalo sauce - 14

BURGER CREATION STATION

Served with lettuce, tomato, onion & your choice of fries - 14

Bread: brioche bun, French hoagie roll, lettuce wrap

Protein: 8oz Angus beef, 6oz chicken breast, RWBean burger (VG)

Cheese: white cheddar (\$2), Swiss (\$2), provolone (\$2), American (\$1)

Additional toppings (\$1 each): caramelized onions, roasted mushrooms, pickled red onions, banana peppers, RWB sauce, bacon (\$2)

FLATBREADS

PEPPERONI LOVERS

Double pepperoni, double cheese, parmesan, fresh basil - 16

SAUSAGE

Italian sausage, caramelized onion, banana pepper, basil, Calabrian chili oil - 16

MEDITERRANEAN

Spinach, roasted peppers, Kalamata olive, red onion, artichoke, mozzarella, feta, balsamic glaze (V) - 14

MARGHERITA

Tomato sauce, roasted tomato, mozzarella, fresh basil (V) - 14

THE MEATBALL

House made meatballs, mozzarella, ricotta, parmesan, herbs, chili flakes - 16

BIANCA

Garlic white sauce, mozzarella, feta, parmesan, herbs (V) - 14

TRUFFLED MUSHROOM

Garlic oil, caramelized wild mushrooms, red onion marmalade, mozzarella, truffle parmesan, wild arugula (V) - 15

HOT CHICKEN

Crispy chicken, mozzarella, cheddar, smoky hot sauce, garnished with chopped dill pickle and white BBQ drizzle - 16

FLATBREAD CREATION STATION

All flatbreads come with sauce and shredded mozzarella - 13

Sauces: pomodoro, white garlic sauce, Brew-B-Que, garlic oil, pesto

Protein (\$2 each): pepperoni, Italian sausage, chicken, bacon, pork belly

Toppings (\$1 each): fresh mozzarella, semi-dried tomato, roasted red peppers, red onions, caramelized onions, roasted mushrooms, banana peppers, spinach, Kalamata olives

ENTRÉES

CHICKEN MARSALA

Pan seared chicken, local wild mushrooms, whipped potatoes, fresh asparagus, rich marsala wine reduction - 23

Enjoy with a glass of Chehalem Chardonnay or Bernardus Pinot Noir

NEW YORK STRIP STEAK

12oz Certified Angus New York strip, truffle rosemary fries, fresh asparagus, Bordelaise sauce - 37

Enjoy with a glass of Submission Red Blend

SALMON

8oz grilled Atlantic salmon filet, sundried tomato risotto, fresh green beans, lemon beurre blanc (GF) - 22

Enjoy with a glass of McBride Sisters Sauvignon Blanc

PORK CHOP

12oz brown sugar brined bone-in pork chop, whipped sweet potato, pancetta, caramelized brussels sprouts, cider pork jus (GF) - 26

Enjoy with a glass of Max F Richter

BRAISED SHORT RIB

8-hour braised short rib, jasmine rice and fresh green beans - 28

Enjoy with a glass of Meeker Zinfandel

SHRIMP SCAMPI PASTA

Wild Gulf shrimp, garlic white wine, lemon, tomato, butter, herbs, angel hair pasta - 22

Enjoy with a glass of Filadonna Pinot Grigio

LAKE ERIE WALLEYE

Crispy fried walleye, french fries, coleslaw, lemon caper tartar sauce - 24

Enjoy with a glass of McBride Sisters Sauvignon

VEGETABLE RISOTTO

Fresh seasonal vegetables with arborio rice (VG, GF) - 18

Enjoy with a glass of Chehalem Chardonnay

DESSERTS

DESSERT DU JOUR

Ask your server about our daily selection of sweets - 8

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially those with medical conditions